ascites. I determined to give it a trial in connection life in a man, all of whose functions are vigorously with Fer. et Strych. Cit., and at the end of oneweek a marked change in her appearance was observable. and in the short space of three weeks, the dropsy was entirely gone, the appetite returned, and the general health at present, Oct., 27th all that can be desired.

Judging from former cases, treated by this drug, and which have not recurred, I feel sanguine about the non-appearance of the effusion in the case of Mrs. S., but, even if it should, is not the easy and certain removal of the fluid by this means much more preferable than the painful, alarming, and sometimes dangerous operation of tapping a delicate nervous patient? In every case of ascites or ovarian dropsy I would strongly advocate the use of this diuretic before any operation be performed feeling assured that its speedy, and in many cases its permanent effects will surprise the physician, racking his brain to discover a sufficiently powerful drastic or active diuretic that will not further exhaust his patient, and yet prevent the necessity for repeated tappings. In connection with chalvbeates, exercise and warm clothing I do not hesitate to say this medicine will, in ascites, supplant the trocar and canula, while in cases of ovarian cyst it will be found deserving of a more extended trial than has ever been accorded to it.

Correspondence.

To the Editor of the LANCET.

SIR,—While agreeing in the main with Dr. Mackinnon's article in your last number, it seems to me! Liebig's old division of all food into tissue forming that he is inclined to a great extent to ignore the or nitrogenous, and heat producing or non-nitro fact that "beef tea" is of very great and real value genous, and that all food before being utilized must in those conditions of the system in which the be first converted into tissue, neither of which powers of assimilation are much reduced or almost | propositions has, I think, been sustained altogether absent. I am not now speaking of the so-called | by subsequent experiments by Parkes, Fiske and extracts of meat, which are little if any more than 'Wislicenus, and others, which seem to render's the mere flavoring principles of the meat, and probable that but little of the food ingested is end though of use as nerve stimulants possess scarcely converted into tissue, but is utilized for the proany nutritive power. But beef tea besides these duction of heat and force at once; the excess d does, I believe, if properly made, contain a portion initrogen being separated and excreted in the for of the fibrin of the meat in a state of partial of urea, and the remainder bearing much the rela solution, or rather suspension, the finely divided tion to the tissues that the fuel does to the engit coagulum usually present, consisting probably to a it indirectly sets in motion. great extent of syntonin and albumen coagulated of administering alcohol, starch, in the form

performed, does in a great measure assist in doing so in one whose voluntary muscular action is nearly nil. Besides in a large majority of cases where beef tea is almost the sole aliment given, as in the advanced stages of the adynamic fevers, the question is between giving that with a small quantity of farinaceous food, or depriving the patient altogether of food, and in such a case even Dr. Mackinnon himself would not, I think, hesitate to cast his theory to the winds, and give that which the universal experience of medical men long before Liebig's time has found to be of value.

I may here notice, though I should have done so before, Dr. McKinnon's comparison of heef tea with coffee, apple dumplings and potatoes. In the case of the coffee the substance itself consists of cellulose (which is totally indigestible) combined with a small proportion of volatile active principles which whatever their stimulant power, have certainly no nutrition beyond the doubtful one of lessening the rapidity of the change in the tissues. In apple dumplings and potatoes the starch of which they consist is so confined that the boiling water has no power to rupture and dissolve the grains, and in the former the soluble parts of the apple are also confined, so that the apple dumpling tea, or potato water is nothing but water containing a minute quantity of starch in suspension. From beef @ the other hand, the water extracts the flavouring matter and the albumen, unless the product be boiled and filtered (neither of which should be done) when the latter is of course lost.

Further Dr. Mackinnon seems to have adopted If this be so, the us by heat, and this though insufficient to maintain arrowroot, &c., and other easily oxidizable foots